LIONS HEAD

LUXURY COLLECTION

2025
LION TAMER WHITE BLEND
NAPA VALLEY



BLEND:	45% Sauvignon Blanc 40% Albariño 8% Chardonnay 3% Pinot Gris 2% Viognier 2% Semillon
ALCOHOL:	14.0%
PH:	3.31
TA:	6.6 gms/L
ÉLEVAGE:	Whole cluster pressed, Stainless steel fermented
HARVESTED:	Sept 15 - 26, 2025

BORN BOLD IN NAPA VALLEY

Lion Tamer is the power of the Napa Valley harnessed. On Mount Veeder, our vineyards reflect our founder's vision of winemaking and grape growing in harmony to reveal the best expressions of mountain fruit. The unique attributes of the rugged vineyards planted in sparse soils at high altitude reveal Mount Veeder's distinctive personality. The Lion Tamer White Blend highlights the unique varieties we grow in our estate vineyards.

FROM THE CELLAR

"This winery-exclusive blend is all about fresh, vibrant flavors. The aromas unfold with layers of lychee, kumquat, and citrus blossom that draw you in before the first sip. On the palate, bright lemon zest and juicy white peach take center stage, lifted by a lively acidity that keeps every sip crisp and lively. It all comes together in a long, refreshing mineral finish that lingers just long enough to make you reach for another glass."

– Stephanie Pope, Senior Winemaker

TECHNOLOGY AND WINEMAKING

Our Lions Head Cellar houses some of the most progressive winemaking technology allowing our winemakers to craft wines of exceptional quality that showcase the distinctive lands they come from. The winemakers leverage tools like our optical sorter, which ensures only the highest quality berries are delivered to the fermentation tanks; and cutting-edge tanks, which facilitate 24/7 monitoring of pumpovers and micro-adjustments to be made throughout the winemaking process.

RESILIENCE IN THE VINEYARD

The 2025 growing season began on a strong note, with substantial winter rainfall providing excellent soil moisture and reducing the need for early irrigation. A relatively cool summer, with only a few days exceeding 95°F, allowed for slow, even ripening and the development of nuanced flavors. Intermittent rain events during harvest created natural pauses, giving our winemaking team opportunities to carefully manage incoming fruit, especially in a year when yields were often higher than expected. Overall, patience throughout the season was rewarded with a harvest that showcases balance, elegance, and finesse.